

# CORPORATE MENU

Small - \$330 Serves 20-24

Large - \$600 Serves 40-50

All Platters Come with House Made Vegetable Giardiniera and Olives

# SANDWICHES

#### Grilled Chicken

Pomodoro, Sauteed Peppers and Onions, Arugula, Mozzarella

#### Roast Beef

Roast Beef, Brie, Spinach, Horseradish Aioli

#### Ham

Ham, Gruyere, Grainy Mustard, Pickled Red Onions, Pea Shoots

# Turkey

Turkey Breast, Roasted Red Pepper Aioli, Havarti, Arugula





Grilled Vegetable Panini Grilled Vegetables, Arugula, Herb Pesto

## MAIN COURSE

Marinated Grilled Chicken Breast

Chicken Milanese
With Herb Compound Butter

Grilled Salmon Filet
With Herb Compound Butter

Grilled Flat Iron Steak With Cowboy Butter

Braised Short Ribs
With Herb and Garlic

Seasonal Vegetarian Pasta

## SALADS

Heritage Mix Greens
Balsamic Vinaigrette

Baby Gem Caesar Romaine, House-Made Caesar Dressing, FIM House Bacon, Croutons, Lemon





# ADD-ON SALADS (\$5/PERSON)

#### Pasta Salad

Ditalini, Arugula, Black Olives, Artichokes, Edamame, Cherry Tomatoes, Zucchini, Bocconcini, Sundried Tomato and Chili Pesto

# Spring Salad

Arugula/Frisee/Pea Shoots, Radishes, Cucumber, Asparagus, Pickled Red Onions, Peas, Sunflower Seeds, Rye Croutons and a Green Goddess Vinaigrette

#### Cobb Salad

Heritage Mix, Smoked Corn, Green Beans, Confit Cherry Tomatoes, Mini Purple Potatoes, Red Onion, Bacon and Egg Vinaigrette

### SIDES

# Roasted Mini Red and Purple Potatoes

With a Chive, Lemon, Parmesan Béchamel

#### Grilled Broccolini

With Spicy Puttanesca Vinaigrette

# Roasted Parsley Root

Heirloom Carrots, Brussels Sprouts, Hot Honey, Herbed Goat Cheese





# Grilled Vegetables

With Parmigiano/Herb/Garlic Infused Olive Oil

#### Roasted Golden Beets

Radishes, Cauliflower, Asparagus, With an Apple Cider and Pommery Glaze

# BUFFET PACKAGE (\$40/PERSON)

Choice of 2 Main Courses

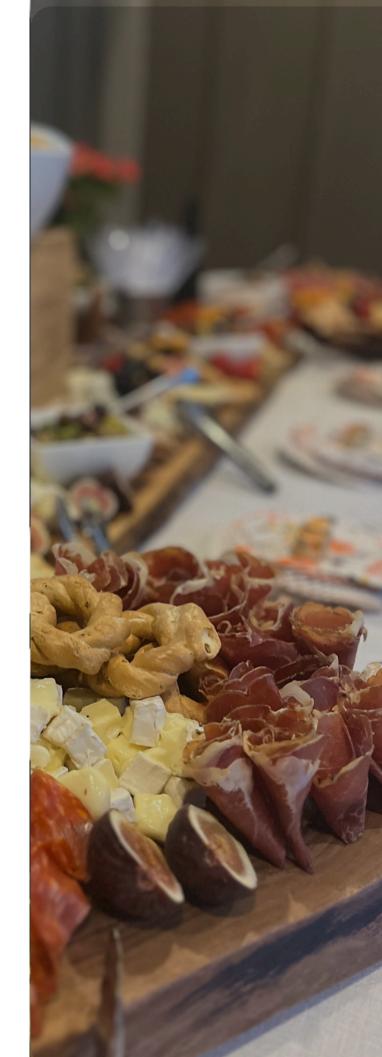
Choice of 2 Salads Add-on Salads - \$5/Person

# Choice of 2 Sides

Chafing dish rentals available at an additional cost.

Set up of rentals additional charge. Delivery charges may apply.

\*We are capable of accommodating all dietary restrictions. Please inquire, if you want to learn more





# BOXED LUNCHES (\$25/PERSON) MIN 24 PEOPLE

#### Grilled Salmon Filet

With Seasonal Vegetable Cannellini Bean Succotash and Lemon Herb Butter

OR

#### Grilled Flat Iron Steak

With Roasted Potatoes, Seasonal Vegetables and Cowboy Butter

# BOXED LUNCHES (\$22/PERSON) MIN 24 PEOPLE

## Chicken Cutlet

With Roasted Potatoes, Seasonal Vegetables and Lemon Herb Butter

OR

## Grilled Chicken Breast

With Cheddar Jalapeño Cornbread, Cabbage Slaw and Garlic Green Beans





# BOXED LUNCHES (\$16/PERSON) MIN 24 PEOPLE

#### Steak Bowl

Grilled Steak, Chili Spiced Brown Rice Pilaf, Black Beans and Corn, Cherry Tomatoes, Iceberg Lettuce, Crispy Tortillas

OR

# Grilled Vegetable Bowl

Herbed Orzo, Grilled Vegetables, Feta, Tzatziki, Naan Bread

# BOXED LUNCHES (\$14/PERSON) MIN 24 PEOPLE

Seasonal Vegetable Fritatta

With Heritage Mixed Green Salad

OR

Seasonal Vegetarian Pasta

